

TIME: 30 mins**SERVING:** 4 people**INGREDIENTS:**

750g waxy potatoes
2 large Spanish onions
6 free-range eggs
125ml olive oil
1 tablespoon dried mixed herbs
1 heaped teaspoon sea salt
20 grindings of black pepper



Wash but do not peel the potatoes and cut into centimetre-sized dice. Place in a pan with plenty of salted water, bring to the boil and simmer for five minutes. Drain and allow to dry. Peel and finely chop the onion. Pour the oil into a deep frying pan and heat until it starts to shimmer then add the potato and onion. Fry briskly, shaking frequently, until the onion is translucent and the potatoes start to brown. Sprinkle with the salt. Beat the eggs, pepper and herbs in a large bowl, tip in the entire contents of the pan, mix well, then tip the mixture back into the pan and cook over a medium heat for a minute or so. When the top has almost set invert a plate over it, invert the pan to leave the omelette on the plate then slide it back into the pan to cook the other side. Serve hot or cold.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: